

**Breville**

# Ezy Carve

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## Electric Knife

**Breville**

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INSTRUCTIONS FOR USE  
MODEL BEK5



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Due to continual improvements in design or otherwise, the product you  
purchase may differ slightly from the one illustrated in this booklet.



Model BEK5  
Issue 1/01

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## BREVILLE RECOMMENDS SAFETY FIRST

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Congratulations on your purchase of your new Breville Ezy Carve Electric Knife. We at Breville are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer foremost in mind.

In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions:

### IMPORTANT SAFEGUARDS

- Do not immerse the motor unit, cord or plug in water or any other liquid.
- Do not remove knife blades from the motor unit whilst blades are in operation.
- Do not place your hands near the blades when the knife is operating.
- Switch off the power outlet and remove the plug before removing the blades and/or cleaning.
- Make sure the motor and blades have completely stopped before disassembling.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Do not leave the appliance unattended when in use. Young children should be supervised to ensure that they do not play with the appliance.
- Do not let the cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.

- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use outdoors.
- Regularly inspect the supply cord, plug and actual appliance for any damage. If found damaged in any way, immediately cease use of the appliance and return the entire appliance to the nearest authorised Breville service centre for examination, replacement and repair.
- Always ensure the power cord is clear of the blades before operating.

## KNOW YOUR BREVILLE EZY CARVE

1. Twin Stainless steel blades
2. 150 watts of power
3. Blade release buttons
4. Dual safety switch ON/OFF buttons
5. Built-in loop for storage
6. Blade safety guards



## OPERATING YOUR BREVILLE EZY CARVE

### BEFORE FIRST USE

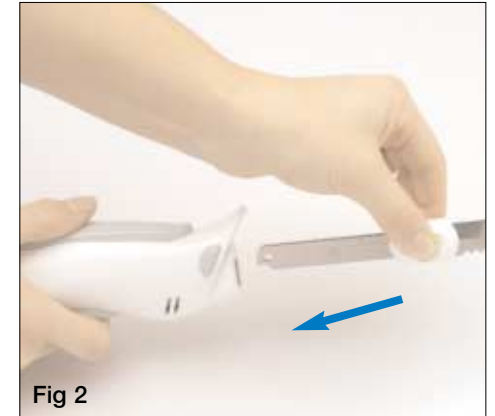
Remove all promotional labels and wash the stainless steel blades in warm, soapy water. Dry thoroughly.

1. Interlock the blades together before inserting into the appliance. To assemble blades, hold the shaft ends below the Safety Guards and slip the rivet on the tip of the other blade (see fig 1). Move blades together ensuring tips remain together.



**NOTE!** Always use both blades when operating the Ezy Carve.

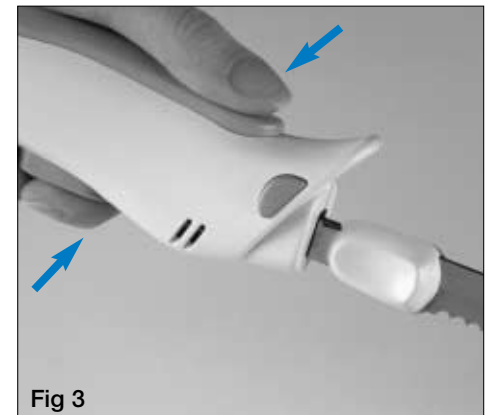
2. Hold assembled blades by the Safety Guards and insert and slide blades into the blade slot pushing until both blades are locked into position. You will hear a 'click' sound (see fig 2).



3. Insert the plug into a 230/240v power outlet and switch on. Ensure the cord is clear from the blades.

**NOTE!** Always ensure blades are fully locked into position before operating.

4. Holding the knife with one hand, depress both the top and bottom ON/OFF controls to activate the knife. The unit will not operate unless both controls are depressed at the same time (see fig 3). Releasing either of the ON/OFF controls will automatically stop the knife.



## OPERATING YOUR BREVILLE EZY CARVE

(CONTINUED)



AVOID CONTACT WITH MOVING PARTS. KEEP HANDS, HAIR, CLOTHING AND OTHER UTENSILS AWAY FROM MOVING BLADES DURING OPERATING TO PREVENT PERSONAL INJURY AND/OR DAMAGE TO THE KNIFE.



THE BLADES OF YOUR EZY CARVE ARE SHARP! HANDLE WITH EXTREME CARE. WE RECOMMEND USING THE SAFETY GUARDS AT ALL TIMES PROVIDED WHEN HANDLING THE BLADES. DO NOT FIT OR REMOVE THE BLADES WHILST THE KNIFE IS CONNECTED TO THE POWER OUTLET.



DO NOT ALLOW CHILDREN TO OPERATE THE APPLIANCE WITHOUT SUPERVISION.

- When slicing is completed, turn the power off at the power outlet and remove the plug.
- Depress and hold both the Blade Release Buttons on either side of the unit at the same time holding the blades by the Safety Guards.
- Ensure the cutting edge of the blades face downwards. To remove blades pull the blades firmly out of the slots (see fig 4).

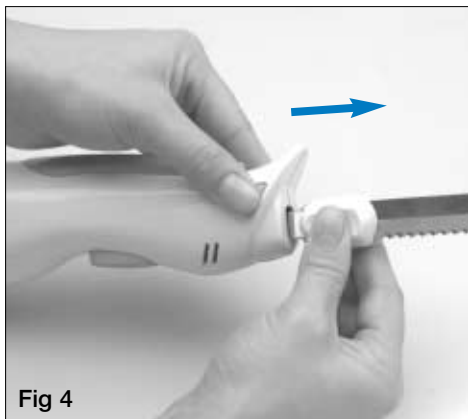


Fig 4

## CARE AND CLEANING



ENSURE THE POWER OUTLET IS SWITCHED OFF AND THE PLUG REMOVED BEFORE REMOVING THE BLADES AND/OR CLEANING.

- Depress the Blade Release Buttons and hold the blades by the Safety Guards.
- Ensure the cutting edge of the blades face downwards. To remove blades pull the blades firmly out of the slots (Refer fig 4).
- Unlock the blades by sliding apart. Always hold blades by the Safety Guards when handling and cleaning.

- Wash the blades in hot soapy water with a soft cloth or sponge. Rinse thoroughly and dry completely. Alternatively place blades into the dishwasher.
- Do not use abrasive scouring pads or powders on the blades.
- After cleaning, always store blades in plastic sleeve provided. To clean motor housing wipe with a soft damp cloth.

## SLICING HINTS

- Always place food to be sliced on a wooden or plastic cutting board. Do not slice food on china, metal or bench tops as scratching may occur.
- Guide blades through food. A sawing action is not necessary. Do not force blades through food.
- To maintain sharpness of blades, do not cut through frozen foods, bones, fruit pips, stones or any other hard substances.
- For best results when carving meat and poultry allow cooked meat to stand for 10-15 minutes before slicing. This allows the juices to set and makes carving easier and neater.
- Before carving meat or chicken, remove any skewers. If desired, string may be left around the meat whilst carving.
- A carving fork is recommended for steadying the meat and assists in carving even slices.
- Do not attempt to sharpen blades.